

WINES

PINNACLE GRILL WINE PAIRING

A curated list of hand selected wines
Served in 3oz pours \$20

Le Grand Courtaige Brut Rose

France

Chateau Ste. Michelle

Canoe Ridge Estate Chardonnay

Washington

Rocky Pond 11 Dams Bordeaux Blend

Washington

FEATURED WINES

Veuve Cliquot, FR

25 glass / 100 bottle

Domaine Carneros Brut, CA

18 glass / 72 bottle

Cakebread Chardonnay, CA

26 glass / 105 bottle

Willamette Valley Vineyards

Whole Cluster Pinot Noir, OR

14.50 glass / 58 bottle

Oberon Cabernet Sauvignon, CA

16 glass / 64 bottle

COCKTAILS

Table-Side De Lijn Gin Tonic 13

Double Dutch tonic, seasonal botanicals

Morimoto 14

Titos vodka, Morimoto Junmai Sake,
Cucumber

Casual Encounter 13

Belvedere vodka, Canton ginger, lemon,
cucumber

Lychee Martini 15

Fords gin, lychee liqueur, lime

Yuzu Cocktail 13

yuzu juice, De Lijn gin, vanilla, soda



APPETIZERS

Table-Side Caesar Salad

heart of romaine, Parmesan, croutons, anchovies

Vine Ripened Beefsteak Tomato Salad ^{GF} ^V

sliced purple onion, balsamic vinaigrette or blue cheese dressing

Jumbo Lump Crab Cakes ND

cucumber, sweet chili-mustard

Lobster Bisque

crème fraîche, aged cognac

Steakhouse Wedge Salad by David Burke ^{GF}

crispy bacon, blue cheese, tomato, candied walnuts, ranch dressing

Shrimp Cocktail ^{GF}

brandy-horseradish cocktail sauce

Clothesline Candied Bacon by David Burke ^{GF} ND

maple, black pepper, half-sour pickles

Ossetra Malossol Caviar * ^{GF}

crème fraîche, buckwheat blinis

\$50 Supplemental

ENTRÉES

Braised Beef Short Ribs with Chow Fun Noodles by David Burke

wild mushrooms, carrots, scallions

Grilled Lamb Chops*

controne bean purée, garlic chips

Honey-Lemon Glazed Chilean Sea Bass * ^{GF}

dill butter

Table-Side Dover Sole, Lemon Butter

boiled new potatoes

\$15 Supplemental

Panko Fried Stuffed Mushroom Caps ^V

Beyond Meat mince, vegan mayonnaise remoulade, parsley, quinoa salad

Mafaldine, Marinated Grilled Eggplant, Burrata & Chiles ^V

preserved lemon, Calabrian chili, olive oil

STEAKS

ADD A 5 OZ LOBSTER TAIL FOR \$12

8^{oz}

Filet Mignon *

12^{oz}

New York Strip *

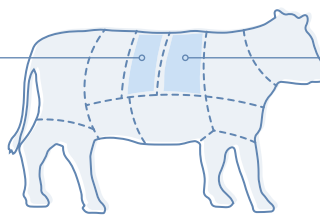
15^{oz}

Boneless Rib Eye *

10^{oz}

American Wagyu Strip Loin *

\$28 Supplemental



36^{oz}

Tomahawk Bone-In Rib Eye for Two *

\$49 Supplemental

Choice of sauce: Shallot and Red Wine Bordelaise ♦ Green Peppercorn ♦ Béarnaise

ON THE SIDE

Creamed Spinach ^V

Asparagus with Hollandaise ^V ^{GF}

Roasted Baby Beets with Blue Cheese ^V

Mashed Potatoes ^V ^{GF}

Baked Potato ^V ^{GF} ND

French Fries ^V ND

Sautéed Mushrooms ^V ^{GF}

Beecher's Lobster Mac & Cheese
\$12 supplement

^{GF} gluten-free ND non-dairy ^V vegetarian

* Public Health advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

CARIBBEAN

STARTERS

Jerked Chicken Bao

mint, coriander, tomato chutney

Crab & Shrimp Cakes

charred spring onion & pineapple salsa

ENTRÉES

Lobster Agnolotti

spiced tomato cream, crab butter

Yellow Tail Snapper **GF**

(ask your waiter about the fresh catch of the day)

golden curry, spiced orange marmalade, kumquat butter

Cuban Mojo Pork Chop

pickled fennel & mango slaw, vermouth jus

12 oz Lobster Tail **GF**

broiled, lemon-garlic butter

\$19 Supplemental

DESSERT

Coconut Pudding **ND**

cinnamon, coconut flakes, caramelized banana

A \$20 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. An 18% service charge is automatically applied to all beverage purchases, specialty restaurant cover charges and for-purchase à la carte menu items. Local sales taxes are applied as required.